

# DINNERLY



## Four Cheese Ravioli and Tomato Sauce with Rocket and Toasted Almonds



25 minutes



2 Servings

Plump cheese-filled pasta parcels tossed in a rich tomato sauce... sounds good, doesn't it? Team with toasted almonds and peppery rocket for that all-important crunch and freshness.



### WHAT WE SEND

- 1 onion
- 325g four cheese ravioli <sup>1,3,7</sup>
- 20g slivered almonds <sup>15</sup>
- 400g diced tomatoes
- 5g Tuscan seasoning <sup>17</sup>
- 50g rocket leaves

### WHAT YOU NEED

- 2 garlic cloves
- 1½ tbs olive oil
- 2 tbs tomato sauce
- 2 tsp red wine vinegar <sup>17</sup>

### TOOLS

- large saucepan
- medium deep frypan

Our veggies come straight from the farm, so please wash them before cooking.

### ALLERGENS

Gluten (1), Egg (3), Milk (7), Tree Nuts (15), Sulphites (17). May contain traces of other allergens.

### NUTRITION PER SERVING

Energy 695kcal, Fat 32.1g, Carbs 66.8g, Proteins 31.2g



#### 1. Prep ingredients

Bring a large saucepan of salted water to the boil for the ravioli. Finely chop the **onion**. Crush or finely chop **2 garlic cloves**.



#### 2. Cook ravioli

Cook the **ravioli** in the pan of boiling water for 3 mins or until al dente. Reserve **80ml (⅓ cup) cooking water**, then drain the ravioli. Meanwhile, put the **almonds** in a cold medium deep frypan over medium heat. Toast, tossing, for 3-4 mins until evenly golden. Remove from the pan.



#### 3. Simmer sauce

Heat **2 tsp olive oil** in the same pan over medium heat. Cook the **onion** and **garlic**, stirring, for 3 mins or until softened. Add the **tomatoes**, **Tuscan seasoning**, **reserved cooking water** and **2 tbs tomato sauce**, season with **salt and pepper** and stir to combine. Bring to the boil, then reduce the heat to medium and cook for 8 mins or until slightly thickened.



#### 4. Make rocket salad

Meanwhile, put the **rocket**, **1 tbs olive oil** and **2 tsp red wine vinegar** in a bowl, season with **salt and pepper** and toss to coat.



#### 5. Serve up

Add the **ravioli** to the sauce and gently stir to combine. Cook for 1 min or until warmed through. Taste, then season with **salt and pepper**. Remove the pan from the heat. Divide the ravioli among bowls, top with the **rocket salad**, scatter over the **almonds** and enjoy!



#### 6. Make it yours

If you have any cheese in the fridge, grate it over the top for extra cheesy goodness.